

# **THE CORNUCOPIA**

**AT DEVIL'S HEAD RESORT  
DINNER MENU**

## **APPETIZERS**

**CRISPY-FRIED CHEESE RAVIOLIS WITH FRESH MARINARA SAUCE**  
\$10.50

**SESAME-CRUSTED AHI TUNA WITH TRADITIONAL JAPANESE GARNISHES**  
\$12

**BAKED SHRIMP DEJONGHE WITH GARLIC-HERB BUTTER**  
\$12

**CHILLED BLUE CRAB COCKTAIL WITH LEMON AND COCKTAIL SAUCE**  
\$11

## **SALADS**

**MIXED SEASONAL GREENS WITH CHERRY TOMATOES, CUCUMBER  
SLICES AND YOUR CHOICE OF DRESSING**  
\$4

**CLASSIC SPINACH SALAD WITH MUSHROOMS, SWEET ONIONS,  
HARD-BOILED EGGS AND WARM BACON DRESSING**  
\$4

**CLASSIC CAESAR SALAD WITH CRISP ROMAINE LETTUCE,  
PARMESAN CHEESE, CROUTONS AND CREAMY DRESSING**  
\$4

## **SEAFOOD**

**NORWEGIAN SALMON FILET BAKED WITH LEMON, VERMOUTH  
AND SUMMER HERBS**  
\$25

**BROILED JUMBO PRAWNS "SCAMPI"**  
\$30 (\$5 PACKAGE UPCHARGE)

**GUINNESS BEER-BATTERED WALLEYE FILET WITH CUCUMBER-DILL SAUCE**  
\$25

**PARMESAN AND HAZELNUT-CRUSTED GROUPEL FILET WITH  
SPINACH-TOMATO CREAM**  
\$25

**CRISPY MALIBU COCONUT AND PISTACHIO CRUSTED GULF SHRIMP  
CHILI-MANGO SAUCE**  
\$30 (\$5 PACKAGE UPCHARGE)

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF A FOOD-BORNE ILLNESS.  
THE DEVIL'S HEAD RESORT CULINARY STAFF ABSOLVES ITSELF FROM RESPONSIBILITY FOR THE QUALITY OF STEAKS ORDERED  
BEYOND THE TEMPERATURE OF MEDIUM WELL.

## **ENTREES**

ALL ENTREES INCLUDE YOUR CHOICE OF SALAD OR SOUP, AND YOUR CHOICE OF OLIVE OIL BAKED IDAHO POTATO, WILD RICE, GARLIC-MASHED RED POTATOES OR THE FRESH STEAMED VEGETABLE OF THE DAY.

**PAN-SEARED FLATIRON STEAK WITH BOURBON SAUCE AND HAYSTACK ONIONS**  
\$25

**DELMONICO STEAK**  
\$25

**BEEF TENDERLOIN STEAK**  
\$30 (\$5 PACKAGE UPCHARGE)

**NEW YORK STRIP STEAK**  
\$30 (\$5 PACKAGE UPCHARGE)

**22 OUNCE PORTERHOUSE STEAK**  
\$40 (\$15 PACKAGE UPCHARGE)

PLEASE CONSIDER ENHANCING YOUR STEAK WITH SAUTEED ONIONS, WILD MUSHROOMS, GORGONZOLA CHEESE OR PEPPERCORN SAUCE FOR AN ADDITIONAL \$4.

**MR. BIG'S BEEF TENDERLOIN MEDALLIONS PORTABELLA  
WITH GORGONZOLA CHEESE**  
\$30 (\$5 PACKAGE UPCHARGE)

**BROILED COLD WATER LOBSTER TAIL OR JUMBO GULF PRAWNS AND  
CHAR-GRILLED PETITE FILET MIGNON**  
\$40 (\$15 PACKAGE UPCHARGE)

**TENDER ST. LOUIS STYLE BARBECUED PORK RIBS WITH SMOKEY SAUCE**  
\$25

**SLOW-ROASTED HALF DUCKLING WITH BITTER ORANGE SAUCE**  
\$25

**GRILLED BONELESS PORK LOIN CHOPS WITH GREEN PEPPERCORN SAUCE**  
\$25

## **PASTAS**

**PENNE RIGATE WITH ITALIAN PANCETTA BACON, SWEET PEAS  
AND ROASTED GARLIC CREAM**  
\$16

**BAKED TRICOLOR TORTELLINI WITH ITALIAN SAUSAGE, SWEET ONIONS AND  
PEPPERS, FRESH MARINARA SAUCE AND ITALIAN CHEESES**  
\$18

**SPINACH FETTUCCINE PRIMAVERA WITH FRESH MARINARA SAUCE**  
\$20

**HEARTS OF RAVIOLIS WITH SEAFOOD ALFREDO SAUCE**  
\$25

**GINGER-CILANTRO CHICKEN BREAST WITH MATCHSTICK VEGETABLES, SPICY  
PEANUT SAUCE AND RICE NOODLES**  
\$25

**YOUR SERVER WILL DESCRIBE  
THIS EVENING'S SELECTION OF DESSERTS**

A GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 8 OR MORE.  
THE DEVIL'S HEAD CULINARY STAFF WILL BE HAPPY TO ACCOMMODATE ANY FOOD SENSITIVITY OR ALLERGY